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TENDERS

GUIDE

OR

HOW TO MIX DRINKS

Presented by
The Victoria Brewery
Co., Ltd.

LONDON • SYDNEY •

• NEW YORK • CHICAGO • SAN FRANCISCO

J. E. MITCHELL,

THE ADVERTISING AGENT,

57 BOURKE ST. EAST,

NEW NUMBER **256)** TELEPHONE 474.

Melbourne.

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THE AMERIC

BAR-TENDER'S GUIDE

OR

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OF

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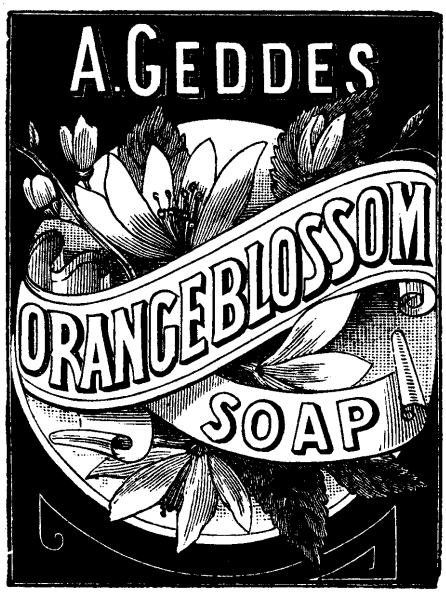

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HIGHEST AWARDS, C.I.E.M., 1888.

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PREFACE.

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INDEX.

—:o:—

	PAGE.
Absinthe Cocktail	22
Ale Punch	76
,, Sangaree	48
Allspice, Tincture of ...	86
Apple, Punch	75
'Arf-and'Arf	79
Aromatic Tincture ...	87
Arrack Punch	55
,, ,, for Bottling ...	65
Barbadoes Punch ...	75
Bar-Tenders, Hints and Rules for	13
Bimbo Punch	64
Bitters, Directions for Cooling	16
,, Jerry Thomas' Own...	80
,, Sherry and ...	77
Blue Blazer	42
Bottle Cocktail	21
Bottled Beer, Directions for Using ...	18
,, Liquors, Directions for	17
Bourbon Whisky Punch for Bottling	89
Brandy and Gum	78
,, ,, and Peach ...	80
,, ,, Rum Punch ...	52
,, ,, ,, ,, Hot	61
,, ,, Soda ..	78
Brandy Champerelle ...	32
,, Cocktail ...	19
,, Cocktail for Bottling	21
,, ,, Improved ...	19
,, Crusta	24
,, Daisy	25
,, Fix	28
,, Fiz	39
,, Flip, Cold ..	45
,, Flip, Hot ...	44
,, Pony	77
,, Punch	51
,, Punch for Bottling ...	89
,, Punch, Imperial ...	60
,, Sangaree	48
,, Scaffa	31
,, Shrub	50
,, Sling, Cold	39
,, Sling, Hot	40
,, Smash	27
,, Sour	34
,, Split Soda and ...	34
,, Straight	77
,, Toddy, Cold ...	34
,, Toddy, Hot ...	35
,, Tom Collins ...	35
Burnt Brandy and Peach ...	80
California Milk Punch	68

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	PAGE.
Canadian Punch	63
Capillaire	87
Caramel	85
Champagne Cobbler... ...	30
,, Cocktail ...	21
,, Directions for Icing	15
,, Punch	60
Champagne, Syphon - Corkscrews for ...	16
,, Treatment of ...	15
Champerelle, Brandy ...	32
Cinnamon, Tincture of ...	86
Claret Punch	56
Cloves, Tincture of	86
Cobbler, Champagne ...	30
,, Claret	30
,, Hock	30
,, Sherry	30
,, Whisky	31
Cocktail, Absinthe	22
,, Brandy	19
,, ,, for Bottling	21
,, ,, Improved ...	19
,, Champagne	21
,, Coffee	21
,, Vermouth	22
,, Gin Improved ..	21
,, Martinez	23
,, Saratoga	23
,, Soda	23
,, Whisky	20
,, ,, Improved...	20
Coffee Cocktail	21
Cognac, Essence of	84
,, Hints on Cooling ...	17
Cold Drinks, Hints for ...	13
,, Punch, Directions for ...	15
Colorings, &c., To Prepare ...	83
Couperee, West Indian ...	32
Crusta, Brandy...	24
,, Gin	24
,, Whiskey	24
Curaçoa, English	—
,, Punch	58
Currant Shrub	50
Daisy, Brandy	25
,, Gin	26
,, Santa Cruz Rum ...	25
,, Whiskey	25
Drinks, Hints for Preparing...	13
Dry Punch	73
Duke of Norfolk Punch ...	70
Egg Lemonade	82
,, Milk Punch	56
,, Nogg	36
,, ,, For a Party... ...	37
,, ,, Hot	37
,, ,, Sherry	38
,, Sour...	34
Eggs, Hints for Using ...	14
English Milk Punch	68
Essence of Lemon	84
Essences, Syrups, Tinctures, ,, To Prepare	83
Essences, Punch	88
Fancy Drinks, General Directions for	13
Fix, Brandy	28
,, Gin	29
,, Santa Cruz	29
,, Whisky	29
Fiz, Brandy	29
,, Gin	30
,, Santa Cruz	38
,, Whisky	38
Flip, Brandy, Cold	45
,, Brandy, Hot	44
,, English, Hot Rum ...	45
,, Gin, Cold	45
,, Gin, Hot	46
,, Port Wine	46
,, Rum, Cold	45
,, Rum, Hot	45
,, Sherry Wine	46

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INDEX —*Continued.*

	PAGE.
Flip, Whisky, Cold ...	46
,, Whisky, Hot ...	45
Ford, Punch á la	71
Gentian, Tincture of	86
General Harrison's Egg Nogg	26
Georgia Mint Julep, Real ...	26
Gin Cocktail	21
,, ,, for Bottling ...	21
,, ,, Improved ...	21
,, Crusta	24
,, Daisy	26
,, Fix	29
,, Fiz	39
,, Flip, Cold	46
,, Flip, Hot	45
,, Julep	27
,, Punch	52
,, Sangaree	48
,, Sling, Cold...	40
,, Sling, Hot	40
,, Smash	28
,, Sour...	33
,, Toddy, Cold	35
,, Toddy, Hot	35
Grassot Punch	59
Hints for Bar-Tenders ...	13
,, ,, Mixing Drinks ...	19
Hock Cobbler	30
Hot Drinks, Hints for ...	13
Ice, Hints for Handling ...	13
,, ,, ,, Using	13
Icing Sparkling Wines ...	15
Imperial Arrack Punch ...	62
,, Brandy Punch ...	50
,, Punch...	62
,, Punch for Bottling...	89
Irish Whisky Punch, Hot ...	53
,, ,, Toddy, Cold ...	36
Irish Whisky Skin	44
Jelly, Punch	72
Jerry Thomas' Decanter Bitters...	80
Julep, Gin	27
,, Mint	26
,, Mint, Real Georgia ...	26
,, Whisky	27
La Patria Punch	63
Lemon, Essence of	84
,, Peel, Tincture of ...	82
,, Syrup	84
Lemonade, Egg... ...	82
,, Fine for Parties ..	82
,, Plain	81
,, Soda	81
Liqueur, Quince ...	47
Liquors, in Barrels, Treatment of	15
Liquors, in Bottles, Directions for	15
Manhattan Milk Punch ..	56
Maraschino Punch	59
Martinez Cocktail	23
Medford Rum Punch	23
Milk and Seltzer	80
,, Punch	55
,, ,, California ...	18
,, ,, Egg	56
,, ,, English	68
,, ,, Hot	55
,, ,, Manhattan ...	56
Mineral Waters, How to Cool	16
Mint Julep	26
,, ,, Real Georgia ...	26
Nectar, Punch	74
,, Soda	50

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	PAGE.
Negus Port Wine	49
,, Soda	49
Nonsuch Punch for Bottling...	63
Nuremburg Punch	65
Orange Peel, Tincture of ...	85
Oxford ,, ...	69
Peach, Burnt Brandy and ...	80
Pineapple Punch	66
Plain Lemonade	81
Pony Brandy	77
,, Sangaree	48
Porteree	49
Port Wine Flip...	46
,, Management of ...	89
,, Negus	49
,, Sangaree	47
Prepared Cocktails for Bottling	92
,, Punches, Recipes for	71
Punch à la Ford	51
,, à la Romaine	70
,, Ale	76
,, Apple	75
,, Arrack	55
,, ,, for Bottling ...	65
,, Barbadoes	75
,, Bimbo	64
,, Brandy	50
,, ,, and Rum ...	51
,, ,, ,, Hot	61
,, ,, for Bottling ...	89
,, California Milk ...	68
,, Canadian	63
,, Century Club	67
,, Champagne	60
,, Claret	56
,, Curaçoa	58
,, Dry	73
,, Duke of Norfolk for Bottling	70
,, Egg Milk	56
,, El Dorado	56
Punch English Milk	68
,, Essences, Recipes for...	88
,, Gin	51
,, Grassot	59
,, Imperial	62
,, ,, Brandy ...	60
,, Irish Whisky, Hot ...	53
,, Jelly	72
,, La Patria	63
,, Manhattan Milk ...	56
,, Maraschino	59
,, Medford Rum ..	52
,, Milk	55
,, ,, English ...	68
,, ,, Hot	55
,, Nectar	74
,, Nonsuch, for Bottling	63
,, Nuremburg	65
,, Orange	74
,, Orgeat	58
,, Oxford	69
,, Pine Apple	66
,, Prepared Recipes for ...	71
,, Regent's	73
,, ,, for Bottling ..	89
,, Roman	59
,, ,, for Bottling ...	89
,, Royal	67
,, Ruby, Cold	64
,, Sauterne	57
,, Scotch Whisky ...	54
,, Sherry	58
,, Tea	71
,, Thirty-Second Regiment or Victoria ...	62
,, United Service ...	66
,, Vanilla	57
Punch Wedding	75
,, West Indian ...	75
,, Whisky	54
,, ,, for Bottling	89
,, Wine for Bottling ...	90
Quince Liqueur	47

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INDEX.—*Continued.*

	PAGE.
Ratafia	87
Regent's Punch	73
Regent's Punch for Bottling...	89
Rhine Wine and SeltzerWater	78
Rhine Wines, Management of	17
Rock and Rye	79
Roman Punch	59
,, ,, for Bottling ...	67
Royal Punch	67
Ruby Punch, Cold	64
Rum Daisy, Santa Cruz ...	25
,, Flip, Cold	45
,, Flip, Hot	45
Rum, Hot	42
,, ,, Spiced	41
,, Punch, Medford ...	52
,, Shrub	51
Rye, Rock and	79
Sangaree, Ale	48
,, Brandy	47
,, Gin	48
,, Porter	48
,, Port Wine ...	47
,, Sherry	47
Santa Cruz Daisy	25
,, ,, Fix	29
,, ,, Fiz	38
,, ,, Rum Punch ...	53
,, ,, Sour	33
Saratoga Brace-Up	31
,, Cocktail	23
,, Cooler	81
Sauterne Punch	57
Scaffa Brandy	31
Scotch Whisky Skin ...	44
Seltzer and Milk	80
,, Rhine Wine and ...	78
Shandy Gaff	79
Sherry and Bitters	77
,, ,, Egg	77
,, ,, Ice	77
,, Cobbler	30
,, Egg Nogg	38
Sherry Flip	46
,, Management of ...	17
Shrub, Brandy	50
,, Currant	50
,, Rum	50
Silver Scotch Whisky ...	44
Sling, Brandy, cold	39
,, ,, hot	40
,, Gin, cold	40
,, ,, hot	40
Smash, Brandy	27
,, Gin	30
,, Whisky	28
Soda, Brandy and	78
,, Cocktail	83
,, Lemonade	81
,, Negus	50
Solferine Coloring	85
Sour, Brandy	34
,, Egg	34
,, Gin	33
,, Santa Cruz	33
,, Whisky	33
Sparkling Wines, Directions Icing	15
Still Wines, Directions for Cooling	17
Stone Fence	77
Straight Drinks, Directions for	14
Sugar, Hints for Using ...	14
Syrup, Gum	83
,, Lemon	84
,, Plain	83
Syrups, Directions for Cooling	18
,, ,, ,, Using	18
Syrups, Recipes for Preparing	83
Tea Punch	71
Temperance Drinks ...	80
Thirty-SecondRegimentPunch	87
Tincture, Aromatic	62
,, of Allspice ...	86
,, of Cinnamon ...	86
,, of Cloves	86
,, of Lemon Peel ...	86
,, of Orange Peel ...	85

	PAGE
Tinctures, To Prepare ...	62
Toddy, Brandy, cold ...	34
,, ,, hot ...	35
,, Gin, cold	35
,, ,, hot	35
,, Irish Whisky, cold ...	36
,, Whisky, cold ...	36
,, ,, hot ...	36
Tom and Jerry	43
,, ,, How to Serve	43
United Service Punch ...	66
Vermouth Cocktail	22
Victoria Punch	62
Wedding Punch	75
West India Couperee ..	32
,, ,, Punch	75
Whisky, Cobbler	30
,, Cocktail	20
,, ,, Improved	20
,, Crusta	24
,, Daisy	25
,, Fix	29
,, Fiz	38
,, Flip, cold ...	46
,, ,, hot	45
,, Hints on Cooling ...	17
,, Julep	27
,, Punch, cold ...	54
,, Skin, Irish ...	44
,, ,, Scotch ...	44
,, Sling, cold ...	41
,, ,, hot	41
,, Smash	28
,, Sour	33
,, Straight	14
,, Toddy, cold ...	36
,, ,, hot ...	36
,, ,, Irish ...	36
White Lion	32
Wine Punch for Bottling ...	9
Wines, Sparkling, Directions	
Icing	
Wines, Still, Management of	

TEMPERANCE DRINKS.

Egg Lemonade	82
Fine Lemonade for Parties ...	82
Milk and Seltzer	80
Plain Lemonade	81
Saratoga Cooler	81
Soda Cocktail	83
,, Lemonade	81

SYRUPS, ESSENCES, TINCTURES, COLORINGS, &c.

Aromatic Tincture	87
Capillaire	87
Caramel	85
Essence of Cognac	84
,, Lemon	84
Gum Syrup	83
Lemon Syrup	84
Plain Syrup	83
Ratafia	87
Solferino Coloring	85
Tincture of Allspice ...	86
,, Cinnamon ...	86
,, Cloves	86
,, Gentian ...	86
,, Lemon Peel ...	86
,, Orange Peel ...	85

PREPARED PUNCHES FOR BOTTLING.

Duke of Norfolk Punch ..	70
Essence of Arrack Punch ...	90
,, Brandy Punch ..	89

	PAGE
Essence of Claret Punch ...	91
,, Regent Punch ...	91
,, Roman Punch ...	89
,, Wine Punch ...	90
,, Scotch Whisky Punch	89

PREPARED COCKTAILS FOR BOTTLING.

	PAGE
Brandy ,, .. .	92
Gin ,, ...	92
Whisky ,, ...	92

VICTORIA BREWERY.

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SPECIAL MENTION, Malt Bitter Ale. 1st PRIZE, Malt Bitter Ale. 1st PRIZE, Light Sparkling Bottled Ale.

SPECIAL MENTION, Malt Bitter Ale. 1st PRIZE, Malt Bitter Ale. 1st PRIZE, Light Sparkling Bottled Ale.

VICTORIA BREWERY.

HIGHEST AWARDS, C.I.E.M., 1888.

HINTS AND RULES

FOR BARTENDERS.

1. An efficient bartender's first aim should be to please his customers, paying particular attention to meet the individual wishes of those whose tastes and desires he has already watched and ascertained; and, with those whose peculiarities he has had no opportunity of learning, he should politely inquire how they wish their beverages served, and use his best judgment in endeavoring to fulfil their desires to their entire satisfaction. In this way he will not fail to acquire popularity and success.

2. Ice must be washed clean before being used, and then never touched with the hand, but placed in the glass either with an ice-scoop or tongs.

3. Fancy drinks are usually ornamented with such fruits as are in season. When a beverage requires to be strained into a glass, the fruit is added after straining; but when this is not the case, the fruit is introduced into the glass at once. Fruit, of course, must not be handled, but picked up with a silver spoon or fork.

4. In preparing any kind of a hot drink, the glass should always be first rinsed rapidly with hot water;

Havelock Tobaccos. Retail Price, 6d., 1/- & 1/6 per plug.

if this is not done the drink cannot be served sufficiently hot to suit a fastidious customer. Besides, the heating of the glass will prevent it from breaking when the boiling water is suddenly introduced.

5. In preparing cold drinks great discrimination should be observed in the use of ice. As a general rule, shaved ice should be used when spirits form the principal ingredient of the drink, and no water is employed. When eggs, milk, wine, vermouth, seltzer or other mineral waters are used in preparing a drink, it is better to use small lumps of ice, and these should always be removed from the glass before serving to the customer.

6. Sugar does not readily dissolve in spirits; therefore, when making any kind of hot drink, put sufficient boiling water in the glass to dissolve the sugar, before you add the spirits.

7. When making cold mixed-drinks it is usually better to dissolve the sugar with a little cold water, before adding the spirits. This is not, however, necessary when a quantity of shaved ice is used. In making Cocktails the use of syrup has almost entirely superseded white sugar.

8. When drinks are made with eggs, or milk, or both, and hot wine or spirits is to be mixed with them, *the latter must always be poured upon the former gradually*, and the mixture stirred briskly during the process; otherwise the eggs and milk will curdle. This is more particularly the case when large quantities of such mixtures are to be prepared. Such drinks as "English Rum Flip," "Hot Egg Nogg" and "Mulled Wine," are sure to be spoiled unless these precautions are observed.

9. In preparing Milk Punch or Egg Nogg in quantity, the milk or eggs should be poured upon the

Havelock Tobaccos. Dark and Aromatic.

wine or spirits, very gradually, and continually beating the mixture in order tc mix the ingredients thoroughly.

10. When preparing cold Punch, the bowl should be placed in a tin or metal vessel about the same depth as the height of the bowl, the space between the bowl and the vessel being packed with ice, and a little rock-salt sprinkled over the surface, which has the effect of producing a freezing mixture, much colder than the plain ice. Towels may be pinned around the exterior of the vessel, and the exposed surface of the ice trimmed with fruit or leaves, giving the whole an attractive appearance.

11. In case brandy, whiskey, or other liquors are to be drawn for use direct from the wood, the cask should be placed upon a skid, a substantial stand made expressly for the purpose, and kept in a place where the temperature is moderate and uniform.

12. Bottles containing liquor should be kept lying down, in order to keep the corks moist, and prevent the strength being lost by evaporation.

13. Casks containg Ale or Porter should be tapped before placing them on the skid, and then allowed sufficient time for the contents to settle and become clear before using.

14. Champagne requires careful treatment. It is not advisable to place more at a time on ice than is likely to be used, because if removed from the ice and again allowed to get warmer, a second icing injures both flavor and strength.

15. When champagne has been well iced, it requires a good deal of care in handling the bottles; cold renders the glass brittle, and less able to withstand the expansive pressure of the contents.

16. Bottles containing champagne, or any other brisk wines, must be kept laying down; if in an upright

Havelock Tobaccos. Finest Quality.

position for any length of time, the corks become dry, and the gas is liable to escape.

17. During the process of cooling sparkling wines, the bottles should not be placed in direct contact with the ice, because that portion of the bottle which touches the ice cools more rapidly than the remainder, causing unequal contraction and consequent tendency to crack.

18. When sparkling wines are served in the bottle they should be put in an ice-pail, and the space between the bottles and pail filled with ice broken small. When the bottle is entirely surrounded by ice, the liability of cracking from unequal contraction does not exist.

19. When Champagne is in occasional use, being served by the glass or for mixing beverages, it is a good plan to place the bottle on a rack, the neck sloping downwards, and insert through the cork a corkscrew syphon provided with a cut off or faucet, by the use of which a small portion may be drawn off at a time without allowing any escape of the gas.

20. Mineral waters contained in syphons should be cooled gradually, and not allowed to stand in contact with the ice. Although the syphons are constructed of very thick glass, this very thickness, while affording complete resistance to the expansion of the gas contained, is the more liable to crack from unequal contraction, when only one portion of the syphon is touching the ice.

21. Cordials, Bitters, and Syrups should be cooled gradually, and not laid upon ice. A moderate degree of coolness is sufficient for these preparations, as they are only used in small portions for mixing and flavoring.

Havelock Tobaccos. Retail Price, 6d., 1/- & 1/6 per plug.

22. Claret, Rhine-Wines, Sherry, Port, etc., require special attention. Their temperature should not be too cold; and, when poured into glasses, the bottle should be steadily handled, so that any sediment that may be in the bottom of the bottle is not disturbed. Bottles containing these wines, when laid away, should be placed on their sides, to keep the corks moist.

23. Whiskey is usually kept directly on ice, but brandy and other liquors require only a moderate temperature. Fine old Cognac loses its "velvet" when chilled.

24. The refreshing qualities and flavor of Lager beeer depend very largely on the manner of keeping and handling. Casks or kegs containing it should be kept at a temperature of about 40°. Lager is always in its best condition when it comes from the brewer's ice-house. When carted through the streets on a hot summer's day, the temperature is quickly increased. and it must then be stored in a refrigerator for three or four days in order to reduce it to a proper temperature before using.

25. When the consumption of a keg of beer is sufficiently rapid, it is best drawn directly from the keg, the first glass drawn being rejected. The tap must be thoroughly cleansed before using; and, as soon as the beer ceases to run freely, a vent is placed in the bung.

When, however, the keg has to stand in use for some time before it becomes empty, a considerable amount of gas will escape every time the vent is opened, and the beer will soon become "flat, stale and unprofitable" at least for the consumer. To obviate this, and to keep the beer tolerably fresh to the end, the vent is not used, but a tube is inserted in the vent-hole, leading to a receiver or cylinder containing air, compressed either by water-power or a hand force-pump.

Havelock Tobaccos. Dark and Aromatic.

This exerts a continual pressure on the surface of the beer, and prevents the gas from rising. Too great an amount of air-pressure should be avoided, because the beer will be driven too forcibly through the tap, and fill the glass with more froth and less beer than a thirsty drinker would care to pay for.

The air in the cylinder should be drawn from a pure source, by means of a tube, if necessary, leading to the open air. The air in a cellar or even a close apartment is rarely pure, and would have a decidedly unwholesome effect on the beer.

26. Bottled Beer should be kept in a cool place or in a refrigerator not in contact with the ice. The bottles ought to stand upright, so that any sediment will settle to the bottom. It is, therefore, not advisable to pour the last dregs of the bottle into the glass.

27. Syrups are peculiarly attractive to ants, flies, and other insects; they should therefore, be kept in closely corked vessels; and, when in bottles for use, be kept in a cool place, properly corked, a rubber cork being most convenient, and the bottles standing upright in water. In this manner the bottles will be out of the reach of insects of every kind.

Havelock Tobaccos. Finest Quality.

JERRY THOMAS'

BARTENDERS' GUIDE

OR

HOW TO MIX DRINKS.

Brandy Cocktail.

(Use small bar-glass.)

Take 3 or 4 dashes of gum syrup.
2 dashes of bitters (Boker's or Angostura).
1 wine-glass of brandy.
1 or 2 dashes of Curaçoa.

Fill the glass one-third full of shaved ice, shake up well and strain into a cocktail glass. Twist a small piece of lemon rind in it and serve.

Improved Brandy Cocktail.

(Use ordinary bar-glass.)

Take 2 dashes (Boker's or Angostura) Bitters.
3 dashes gum syrup.
2 dashes Maraschino.
1 dash Absinthe.
1 small piece of the yellow rind of a lemon, twisted to express the oil.
1 small wine-glass of brandy.

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Fill glass one-third full of shaved ice, shake well, and strain into a fancy cocktail glass, put the lemon peel in the glass and serve.

The flavor is improved by moistening the edge of the cocktail glass with a piece of lemon.

Whisky Cocktail.

(Use small bar-glass.)

Take 3 or 4 dashes of gum syrup.
2 dashes of bitters (Boker's).
1 wine-glass of Loch Dhu Whisky.

Fill one-third full of fine ice; shake and strain in a fancy red wine-glass. Put in a piece of twisted lemon peel in the glass and serve.

Improved Whisky Cocktail.

Prepared in the same manner as the Improved Brandy Cocktail, by substituting Bourbon or rye whisky for the brandy.

(Use small bar-glass.)

Take 3 or 4 dashes of gum syrup.
2 dashes of bitters (Boker's.)
1 wine-glass of Holland gin.
1 or 2 dashes of Curaçoa.

Fill the glass one-third full of shaved ice, and strain into a cocktail glass. Twist a small piece of lemon peel, place it in the glass and serve.

Havelock Tobaccos. Dark and Aromatic.

Improved Gin Cocktail.

Made the same way as the Improved Brandy Cocktail substituting Holland or Old Tom gin for the brandy.

Bottle Cocktail.

To make a splendid bottle of brandy cocktail, use the following ingredients:

Take ⅔ brandy.
⅓ water.
1 pony-glass of Boker's bitters.
1 wine-glass of gum syrup.
½ pony-glass of Curaçoa.

Whisky and gin cocktails, in bottles, may be made by using the above recipe, and substituting those liquors instead of brandy.

Champagne Cocktail.

(Pint bottle of wine for three goblets.)
(Per glass.)

Take 1 lump of sugar.
1 or 2 dashes Angostura bitters.
1 small lump of ice.

Fill the goblet with wine, stir up with a spoon, and serve with a thin piece of twisted lemon peel.

A quart bottle of wine will make six cocktails

Coffee Cocktail.

(Use a large bar-glass.)

Take 1 tea-spoonful powdered white sugar.
1 fresh egg.

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1 large wine-glass of port wine.
1 pony of brandy.
2 or 3 lumps of ice.

Break the egg into the glass, put in the sugar, and lastly the port wine, brandy and ice.

Shake up very thoroughly, and strain into a medium bar goblet. Grate a little nutmeg on top before serving.

The name of this drink is a misnomer, as coffee and bitters are not to be found among its ingredients, but it looks like coffee when it has been properly concocted, and hence probably its name.

Vermouth Cocktail.

(Use small bar-glass.)

Take 2 dashes of Boker's bitters.
1 wine-glass of Vermouth.
1 quarter slice of lemon.

Shake the bitters and vermouth with a small lump of ice, strain in a cocktail glass in which the lemon has been placed. If the customer prefers it very sweet, add two dashes of gum syrup.

Absinthe Cocktail.

(Use small bar-glass.)

Take 2 dashes of Anisette.
1 dash of Angostura bitters.
1 pony-glass of Absinthe.

Pour about one wine-glass of water into the tumbler in a small stream from the ice pitcher, or preferably

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from an absinthe glass. Shake up *very* thoroughly with ice, and strain into a claret glass.

Soda Cocktail.

(Use large bar-glass.)

For this drink, see Index, "TEMPERANCE DRINKS."

Saratoga Cocktail.

(Use small bar-glass.)

Take 2 dashes of Angostura bitters.
1 pony of brandy.
1 pony of Kirker Greer's Shamrock Whisky.
1 pony of Vermouth.

Shake up well with two small lumps of ice; strain into a claret glass, and serve with a quarter of a slice of lemon.

Martinez Cocktail.

(Use small bar-glass.)

Take 1 dash of Boker's bitters.
2 dashes of Maraschino.
1 pony of Old Tom gin.
1 wine-glass of Vermouth.
2 small lumps of ice.

Shake up thoroughly, and strain into a large cocktail glass. Put a quarter of a slice of lemon in the glass, and serve. If the guest prefers it very sweet, add two dashes of gum syrup.

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Brandy Crusta.

(Use small bar-glass.)

Take 3 or 4 dashes of gum syrup.
1 dash of Boker's bitters.
1 wine-glass of brandy.
2 dashes of Curaçoa.
1 dash lemon juice.

Before mixing the above ingredients, prepare a cocktail glass as follows:

Rub a sliced lemon around the rim of the glass, and dip it in pulverized white sugar, so that the sugar will adhere to the edge of the glass. Pare half a lemon the same as you would an apple (all in one piece) so that the paring will fit in the wine-glass. Put the above ingredients into a small whisky glass filled one-third full of shaved ice, shake up well and strain the liquid into the cocktail glass prepared as above directed.

Whisky Crusta.

(Use small bar-glass.)

The whisky crusta is made in the same manner as the brandy crusta, using "Loch Dhu" whisky instead of brandy.

Gin Crusta.

(Use small bar-glass.)

Gin crusta is made like the brandy crusta, using gin instead of brandy.

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Brandy Daisy.

(Use small bar-glass.)

Take 3 or 4 dashes of gum syrup.
2 or 3 dashes of Curaçoa cordial.
The juice of half a small lemon.
1 small wine-glass of brandy.
2 dashes of Jamaica rum.
Fill glass one-third full of shaved ice.
Shake well, strain into a large cocktail glass, and fill up with Seltzer water from a syphon.

Whisky Daisy.

(Use small bar-glass.)

Take 3 dashes gum syrup.
2 dashes Orgeat syrup.
The juice of half a small lemon.
1 wine-glass of Greer's Old Vatted Highland whisky.
Fill glass one-third full of shaved ice.
Shake well, strain into a small cocktail glass, and fill up with Seltzer or Apollinaris water.

Santa Cruz Rum Daisy.

(Use small bar-glass.)

Take 3 or 4 dashes of gum syrup.
2 or 3 dashes of Maraschino or Curaçoa.
The juice of half a small lemon.
1 wine-glass of Santa Cruz rum.
Fill glass one-third full of shaved ice.
Shake thoroughly, strain into a large cocktail glass, and fill up with Apollinaris or Seltzer water.

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Gin Daisy.

(Use small bar-glass.)

Take 3 or 4 dashes of Orgeat, or gum syrup
3 dashes of Maraschino.
The juice of half a small lemon.
1 wine-glass of Holland gin.
Fill glass one-third full of shaved ice.

Shake well, strain into a large cocktail glass, and fill up with Seltzer or Apollinaris water.

Mint Julep.

(Use large bar-glass.)

Take 1 table-spoonful of white pulverized sugar.
2½ table-spoonfuls of water, mix well with a spoon.
1½ wine-glass full of brandy.

Take three or four sprigs of fresh mint, and press them well in the sugar and water, until the flavor of the mint is extracted; add the brandy, and fill the glass with fine shaved ice, then draw out the sprigs of mint and insert them in the ice with the stems downward, so that the leaves will be above, in the shape of a bouquet; arrange berries, and small pieces of sliced orange on top in a tasty manner, dash with Jamaica rum, and serve with a straw.

The Real Georgia Mint Julep.

(Use large bar-glass.)

Take 1 tea-spoonful of white powdered sugar.
¾ wine-glass of Cognac brandy.

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¾ wine-glass of Peach brandy.
About 12 sprigs of the tender shoots of mint.

Put the mint in the tumbler, add the sugar, having previously dissolved it in a little water, then the brandy, and lastly, fill up the glass with shaved ice. Stir with a spoon but do not crush the mint. This is the genuine method of concocting a Southern mint julep, but whisky may be substituted for brandy if preferred.

Gin Julep.

(Use large bar-glass.)

The gin julep is made with the same ingredients as the mint julep, omitting the fancy fixings.

Whisky Julep.

(Use large bar-glass.)

The whisky julep is made the same as the mint julep, omitting all fruits and berries, and using only Greer's Old Vatted Highland Whisky instead of Brandy.

Brandy Smash.

(Use small bar-glass.)

Take 1 tea-spoonful of white sugar.
2 table-spoonfuls of water.
3 or 4 sprigs of tender mint.
1 wine-glass full of brandy.

Press the mint in the sugar and water to extract the flavor, add the brandy, and fill the glass two thirds full of shaved ice. Stir thoroughly, and ornament with a half a slice of orange, and a few fresh sprigs of mint. Serve with a straw.

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Gin Smash.

(Use small bar-glass.)

Take 1 tea-spoonful of fine white sugar.
2 tea-spoonfuls of water.
1 wine-glass of gin.
3 or 4 sprigs of tender mint.

Put the mint in the glass, then the sugar and water. Mash the mint to extract the flavor, add the gin, and fill up the glass with shaved ice. Stir up well, and ornament with two or three fresh sprigs of mint.

Whisky Smash.

(Use small bar-glass.)

Take 1 teaspoonful of fine white sugar.
2 tea-spoonfuls of water.
3 or 4 sprigs of young mint.
1 wine-glass of Shamrock whisky.

Proceed, exactly as directed in the last recipe.

Brandy Fix.

(Use small bar-glass.)

Take 1 large tea-spoonful of fine white sugar dissolved in a little water.
The juice of a quarter of a lemon.
3 dashes of Curaçoa.
1 wine-glass of brandy.

Fill the glass two-thirds full of shaved ice. Stir well and ornament the top with slices of lemon or lime.

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Gin Fix.

(Use small bar-glass.)

Take 1 large tea-spoonful of powdered white sugar dissolved in a little water.
2 dashes of raspberry syrup.
The juice of a quarter of a lemon.
1 wine-glass of Holland gin.

Fill up the glass two-thirds full of shaved ice, stir thoroughly, and ornament the top with berries in season. Old Tom gin may be used if preferred.

Santa Cruz Fix.

(Use small bar-glass.)

Take 1 large tea-spoonful of powdered white sugar, dissolved in a little water.
2 dashes of Curaçoa.
The juice of a quarter of a lemon.
1 wine-glass of Santa Cruz rum.

Fill up the glass two-thirds full of shaved ice, stir well, and ornament the top with half a slice of orange and small pieces of pineapple.

Whisky Fix.

Take I large tea-spoonful of powdered white sugar, dissolved in a little water.
The juice of half a lemon.
1 glass of Shamrock or Loch Dhu whisky.

Fill up the glass about two-thirds full of shaved ice, stir well, and ornament the top of the glass as directed in the last recipe.

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Sherry Cobbler.

(Use large bar-glass.)

Take 1 table-spoonful of fine white sugar.
1 slice of orange, cut up into quarters.
2 small pieces of pineapple.

Fill the glass nearly full of shaved ice, then fill it up with sherry wine. Shake up, ornament the top with berries in season, and serve with a straw.

Champagne Cobbler.

(Use bottle of wine to four large bar-glasses.)

Take 1 tea-spoonful of sugar.
1 piece each of orange and lemon peel.

Fill the tumbler one-third full with shaved ice, and fill balance with wine, ornament in a tasty manner with berries in season. Serve with straws.

Claret Cobbler.

(Use large bar-glass.)

Take 1 teaspoonful of fine white sugar, dissolved in a little water.
1 slice of orange cut into quarters.

Fill the glass half full of shaved ice, then fill it up with Claret wine. Ornament the top with berries in season, and serve with a straw.

Hock Cobbler.

(Use large bar-glasses.)

This drink is made the same way as the claret cobbler, using Hock wine instead of Claret.

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Whisky Cobbler.

Take 1½ wine-glass of Shamrock whisky.
1 tea-spoonful of white sugar dissolved in a little water.
1 slice of orange cut into quarters.
1 dash of Maraschino.

Fill the tumbler with shaved ice, shake up thoroughly, ornament with berries, and serve with a straw.

Saratoga Brace Up.

(Use large bar-glass.)

Take 1 table-spoonful of fine white sugar.
2 dashes of Angostura bitters.
4 dashes of lemon or lime juice.
2 dashes of Absinthe.
1 fresh egg.
1 wine-glass of brandy.
2 or 3 small lumps of ice.

Shake up thoroughly, strain into another glass, and fill it up with Seltzer water.

Brandy Scaffa.

(Use small wine-glass.)

Take ½ fine old brandy.
½ Maraschino.
2 dashes of Angostura bitters.

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Brandy Champerelle.

(Use small wine-glass.)

Take ⅓ fine old brandy.
⅓ Curaçoa.
⅓ Benedictine.
3 dashes Angostura bitters.

West India Couperee.

(Use large soda-glass.)

Take 1½ pony-glass of brandy.
1 pony-glass Maraschino or Curaçoa.

Fill the glass one-third full of vanilla ice cream. Mix thoroughly, and fill the glass nearly full with plain soda. Grate a little nutmeg on top, and serve.

White Lion.

(Use small bar-glass.)

Take 1 tea-spoonful of pulverized white sugar.
½ a lime (squeeze out juice and put rind in glass).
1 wine-glass Santa Cruz rum.
1 tea-spoonful of Curaçoa.
1 tea-spoonful of raspberry syrup.

Fill the glass half full of shaved ice, shake up well and strain into a cocktail glass.

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Santa Cruz Sour.

(Use small bar-glass.)

Take 1 large tea-spoonful of white sugar dissolved in a little Seltzer or Apollinaris water.
3 dashes of lemon juice.
1 wine-glass of Santa Cruz rum.

Fill the glass full of shaved ice, shake up and strain into a claret glass, ornament with orange and berries in season.

Gin Sour.

(Use small bar-glass.)

Take 1 large tea-spoonful of white sugar dissolved in a little Seltzer or Apollinaris water.
2 or 3 dashes of lemon juice.
1 wine-glass of Holland or Old Tom gin.

Fill the glass full of shaved ice, shake up, and strain into a claret glass. Dress the top with orange, or pineapple and berries.

Whisky Sour.

(Use small bar-glass.)

Take 1 large tea-spoonful of powdered white sugar, dissolved in a little Seltzer or Apollinaris water.
The juice of half a small lemon.
1 wine-glass of Shamrock or "Lock Dhu" whisky.

Fill the glass full of shaved ice, shake up and strain into a claret glass. Ornament with berries.

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Brandy Sour.

(Use small bar-glass.)

Take 1 large tea-spoonful of powdered white sugar, dissolved in a little Apollinaris or Seltzer water.
The juice of half a lemon.
1 dash of Curaçoa.
1 wine-glass of brandy.

Fill the glass with shaved ice, shake, and strain into a claret glass. Ornament with orange and berries.

Egg Sour.

(Use small bar-glass.)

Take 1 tea-spoonful of white sugar.
3 dashes of lemon juice.
1 pony of Curaçoa.
1 pony of brandy.
1 egg.
2 or 3 small lumps of ice.

Shake up well, and remove the ice before serving.

Cold Brandy Toddy.

(Use small bar-glass.)

Take 1 tea-spoonful of fine white sugar.
½ wine-glass of water.
1 wine-glass of brandy.
I lump of ice.

Dissolve the sugar in the water, add the brandy and ice, and stir with a spoon.

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Hot Brandy Toddy.

(Use small bar-glass, hot.)

Take 1 tea-spoonful of fine white sugar.
1 wine-glass of brandy.

Dissolve the sugar in a little boiling water, add the brandy, and pour boiling water into the glass until it is two-thirds full. Grate a little nutmeg on top.

Cold Gin Toddy.

(Use small bar-glass.)

Take 1 tea-spoonful of powdered white sugar.
½ wine-glass of water.
1 wine-glass of gin.
1 lump of ice.

Dissolve the sugar in the water, add the brandy and ice, and stir with a spoon.

Hot Gin Toddy.

(Use small bar-glass, hot.)

Take 1 tea-spoonful of powdered white sugar.
1 wine-glass of Holland, or Old Tom gin (as preferred.)

Dissolve the sugar in boiling water, add the gin, and pour boiling water into the glass until it is two-thirds full.

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Cold Whisky Toddy.

(Use small bar-glass.)

Take 1 tea-spoonful of fine white sugar.
1 wine-glass of Greer's old vatted Highland whisky.
1 lump of ice.

Dissolve the sugar in the water, add the whisky and ice, and stir with a spoon.

To make HOT WHISKY TODDY, dissolve the sugar in boiling water, omit the ice, and pour boiling water into the glass, until it is two-thirds full.

Cold Irish Whisky Toddy.

(Use small bar-glass.)

Take 1 tea-spoonful of fine white sugar.
1 wine-glass of Kirker Greer's Shamrock whisky.
2 wine-glasses of water.
1 lump of ice.

Dissolve the sugar in the water, add the whisky and ice, and stir with a spoon. This is a delicious drink if made with the above brand of whisky.

Egg Nogg.

(Use large bar-glass.)

Take 1 large tea-spoonful of powdered white sugar.
1 fresh egg.
½ wine glass of brandy.
½ wine-glass of Santa Cruz rum.
A little shaved ice.

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Fill the glass with rich milk and shake up the ingredients until they are thoroughly mixed. Pour the mixture into a goblet excluding the ice, and grate a little nutmeg on top. This may be made by using a wine-glass of either of the above liquors, instead of both combined.

Every well ordered bar should have a tin egg-nogg "shaker," which is a great aid in mixing this beverage.

Hot Egg Nogg.

(Use large bar-glass.)

This drink is very popular in California, and is made in precisely the same manner as the cold egg nogg above, except that you must use boiling water instead of ice.

Egg Nogg for Party.

(Three-and-a-half gallons.)

Take 20 fresh eggs.
2½ quarts fine old brandy.
1 pint of Santa Cruz rum.
2½ gallon of rich milk.
2 pounds of white sugar.

Separate the whites of the eggs from the yolks, beat each separately with an egg-beater until the yolks are well cut up, and the whites assume a light fleecy appearance. Mix all the ingredients (except the milk and the whites of the eggs) in a large punch bowl. Then pour in the milk gradually, continually stirring, in order to prevent the milk from curdling with the eggs. Grate sufficient nutmeg on the mixture, and lastly, let the whites float on top, and ornament with colored sugars. Cool in a tub of ice, and serve.

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Sherry Egg Nogg.

Take 1½ tea-spoonful of fine white sugar.
1 fresh egg.
2 or 3 small lumps of ice.
2 wine-glasses of Sherry wine.

Fill the glass with rich milk, shake up until the egg is thoroughly mixed with the other ingredients Strain the mixture into a large goblet, excluding the ice, and grate a little nutmeg on top.

Santa Cruz Fiz.

(Use medium bar-glass.)

Take 1 tea-spoonful of fine white sugar.
3 dashes of lemon juice.
1 small lump of ice.
1 wine-glass of Santa Cruz rum.

Fill up the glass with Seltzer water from a syphon, or with Apollinaris water, stir thoroughly and serve.

Whisky Fiz.

(Use medium bar-glass.)

Take 1 tea-spoonful of fine white sugar.
3 dashes of lemon juice.
1 small lump of ice.
1 wine-glass of Shamrock or Loch Dhu whisky.

Fill up the glass with Seltzer or Apollinaris water, stir thoroughly and serve.

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Brandy Fiz.

(Use medium bar-glass.)

Take 1 tea-spoonful of powdered white sugar.
3 dashes of lemon juice.
1 wine-glass of brandy.
1 small lump of ice.

Fill up the glass with Apollinaris or Seltzer water, stir thoroughly and serve.

Gin Fiz.

(Use medium bar-glass.)

Take 1 tea-spoonful of powdered white sugar.
3 dashes of lemon juice.
1 wine-glass of Holland gin.
1 small piece of ice.

Fill up the glass with Apollinaris or Seltzer water stir thoroughly and serve.

Brandy Sling.

(Use small bar-glass.)

Take 1 small tea-spoonful of powdered white sugar.
1 wine-glass of water.
1 small lump of ice.
1 wine-glass of brandy.

Dissolve the sugar in the water, add the brandy, and ice, stir well with a spoon. Grate a little nutmeg on top, and serve.

Havelock Tobaccos. Dark and Aromatic.

Hot Brandy Sling.

(Use medium bar-glass, hot.)

Take 1 small tea-spoonful of powdered sugar.
1 wine-glass full of brandy.

Dissolve the sugar in a little boiling water, add the brandy, and fill the glass two-thirds full of boiling water. Grate a little nutmeg on top and serve.

Gin Sling.

(Use small bar-glass.)

Take 1 tea-spoonful of fine white sugar.
1 wine-glass of water.
1 wine-glass of brandy.
1 small lump of ice.

Dissolve the sugar in the water, add the brandy and ice, stir thoroughly with a spoon. Grate a little nutmeg on top and serve.

Hot Gin Sling.

(Use medium bar-glass, hot.)

Take 1 small tea-spoonful of powdered white sugar.
1 wine-glass of Holland gin.

Dissolve the sugar in a little boiling water, add the gin, fill the glass two-thirds full of boiling water. Grate a little nutmeg on top, and serve.

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Whisky Sling.

(Use small bar-glass.)

Take 1 small tea-spoonful of powdered white sugar.
1 wine-glass of water.
1 wine-glass of Shamrock or Loch Dhu whisky.

Dissolve the sugar in the water, add the whisky and ice, stir thoroughly with a spoon. Grate a little nutmeg on top, and serve.

Hot Whisky Sling.

(Use medium bar-glass, hot.)

Take 1 small tea-spoonful of powdered sugar.
1 wine-glass of Shamrock or Loch Dhu whisky.

Dissolve the sugar in a little hot water, add the whisky, and fill the glass two-thirds full of boiling water. Grate a little nutmeg on top, and serve.

Hot Spiced Rum.

(Use medium bar-glass, hot.)

Take 1 small tea-spoonful of powdered white sugar.
1 wine-glass of Jamaica rum.
1 tea-spoonful of spices (allspice and cloves not ground).
1 piece of fresh butter, as large as half a chestnut.

Dissolve the sugar in a little boiling water, and the rum, spices and butter. and fill the glass two-thirds full of boiling water.

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Hot Rum.

(Use medium bar-glass, hot.)

Take 1 small tea-spoonful of powdered sugar.
1 wine-glass Jamaica rum.
1 piece of sweet butter, as large as half a chestnut.

Dissolve the sugar in a little boiling water, add the rum and butter, fill the glass two-thirds full of boiling water, stir, grate a little nutmeg on top, and serve.

Blue Blazer.

(Use two silver-plated mugs.)

Take 1 small tea-spoonful of powdered white sugar dissolved in 1 wine-glass of boiling water.
1 wine-glass of Greer's Old Vatted Highland Scotch whisky.

Put the whisky and the boiling water in one mug, ignite the liquid with fire, and while blazing mix both ingredients by pouring them four or five times from one mug to the other. If well done this will have the appearance of a continued stream of liquid fire.

Serve in a small bar-glass with a piece of twisted lemon peel.

The novice in mixing this beverage should be careful not to scald himself. To become proficient in throwing the liquid from one mug to the other, it will be necessary to practise for some time with cold water.

Havelock Tobaccos. Dark and Aromatic.

Tom and Jerry.

(Use punch-bowl for the mixture.)

Take 12 fresh eggs.
½ small bar-glass of Jamaica rum.
1½ tea-spoonful of ground cinnamon.
½ tea-spoonful of ground cloves.
½ tea-spoonful of ground allspice.
Sufficient fine white sugar.

Beat the whites of the eggs to stiff froth, and the yolks until they are thin as water, then mix together and add the spice and rum, stir up thoroughly, and thicken with sugar until the mixture attains the consistence of a light batter.

A larger or smaller quantity of this mixture may be made by increasing or diminishing the proportions of the ingredients given in the above recipe.

N.B.—A tea-spoonful of cream of tartar or about as much carbonate of soda as you can get on a dime, will prevent the sugar from settling to the bottom of the mixture.

How to Serve Tom and Jerry.

(Use small bar-glass.)

Take 1 tablespoonful of the above mixture.
1 wine-glass of brandy.

Fill the glass with boiling water, grate a little nutmeg on top, and serve with a spoon.

Adepts at the bar, in serving Tom and Jerry sometimes employ the following mixture :—one-half brandy, one-quarter Jamaica rum, one-quarter Santa Cruz rum. For convenience, these proportions are mixed and kept in a bottle, and a wine-glassful is used to each tumbler of Tom and Jerry, instead of brandy plain.

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Scotch Whisky Skin.

(Use small bar-glass.)

Take 1 lump of white sugar.
1 small wine-glass of Greer's Loch Dhu or Greer's Old Vatted Highland whisky.
1 small piece of lemon-rind.

First rinse the glass with hot water, put in the sugar, fill the glass half-full of boiling water, add the whisky and stir. Serve with a spoon.

Irish Whisky Skin

(Use small bar-glass.)

Take 1 lump of white sugar.
1 small wine-glass of Kirker Green Shamrock whisky.
1 small piece of lemon-peel.

Proceed as directed for Scotch Whisky Skin.

Hot Brandy Flip.

(Use large bar-glass, heated.)

Take 1 tea-spoonful of sugar.
1 wine-glass of brandy.
Yolk of one egg.

Dissolve the sugar in a little hot water, add the brandy and egg, shake up thoroughly, pour into a medium bar-glass, and fill it one-half full of boiling water. Grate a little nutmeg on top and serve.

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Hot Rum Flip.

(Use large bar-glass.)

Same as Brandy Flip, substituting Jamaica rum instead of brandy.

Hot Whisky Flip.

Same as Brandy Flip, using Kirker, Greer's Loch Dhu whisky instead of brandy.

Hot Gin Flip.

(Use large bar-glass, heated.)

Same as Brandy Flip, substituting Holland Gin instead of brandy.

Cold Brandy Flip.

(Use large bar-glass.)

Take 1 teaspoonful powdered sugar.
1 wine-glass of brandy.
½ wine-glass of water.
1 fresh egg.
2 lumps of ice.

Dissolve the sugar in the water, add the brandy, egg and ice, shake up thoroughly, strain into a small bar-glass. Serve with a little nutmeg on top.

Cold Rum Flip.

(Use large bar-glass.)

Take 1 teaspoonful of powdered sugar, dissolved in a little water.
1 wine-glass of Jamaica rum.
1 fresh egg.
2 or 3 lumps of ice.

Havelock Tobaccos. Dark and Aromatic.

Shake up thoroughly, strain in a medium glass, and grate a little nutmeg on top.

Cold Gin Flip.

(Use large bar-glass.)

Same as Cold Rum Flip, substituting Holland gin instead of Jamaica rum.

Cold Whisky Flip.

(Use large bar-glass.)

Same as Rum Flip, substituting Shamrock or Loch Dhu whisky instead of Jamaica rum.

Port Wine Flip.

(Use large bar-glass.)

Take 1 small teaspoonful of powdered white sugar.
1 large wine-glass of port wine.
1 fresh egg.
2 or 3 small lumps of ice.

Break the egg into the glass, add the sugar, and lastly the wine and ice. Shake up thoroughly and strain into a medium sized goblet.

Sherry Wine Flip

(Use large bar-glass.

This is made precisely as the Port Wine Flip, substituting Sherry wine, instead of Port.

Havelock Tobaccos. Finest Quality.

Quince Liqueur.

(One-and-a-half gallons).

Take 2 quarts of quince juice.
4 quarts of Cognac brandy.
2½ pounds of white sugar.
12 ounces of bitter almonds, *bruised.*
1 pound of coriander-seeds.
36 cloves.

Grate a sufficient number of quinces to make two quarts of juice, and squeeze them through a jelly-bag. Mix the ingredients all together, and put them into a demijohn, and shake well every day for ten days. Then strain the liquid through a jelly-bag till it is perfectly clear, and bottle for use. This is a delightful liqueur, and can be relied upon, as it is from a recipe in the possession of a lady who is famous for concocting delicious potations.

Port Wine Sangaree.

(Use medium bar-glass.)

Take 1 claret-glass of Port-wine.
½ tea-spoonful of powdered white sugar.
2 or 3 small lumps of ice.

Shake up well, strain into a small bar-glass, and serve with a little grated nutmeg on top.

Sherry Sangaree.

(Use medium bar-glass.)

Take 1 claret glass of Sherry wine.
½ tea-spoonful of fine white sugar.
2 or three small lumps of ice.

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Shake up well, strain into a small bar-glass, serve with a little grated nutmeg.

Brandy Sangaree.

(Use medium bar-glass.)

Take ½ teaspoonful of fine white sugar dissolved in a little water.

1 wine-glass of brandy.

Fill the glass one-third full of shaved ice, shake up well, strain into a small glass and dash a little Port wine on top. Serve with a little grated nutmeg.

Gin Sangaree.

(Use medium bar-glass.)

This is made the same as Brandy Sangaree, substituting Holland gin instead of brandy.

Ale Sangaree.

(Use large bar-glass.)

Take 1 tea-spoonful of fine white sugar dissolved in a wine-glassful of water.

Fill up the glass with ale, stir, and grate a little nutmeg on top.

Porter Sangaree.

(Use large bar-glass.)

Take 1 tea-spoonful of fine white sugar dissolved in a wine-glassful of water.

Fill up the glass with porter, and stir. Serve with a little grated nutmeg on top.

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Porteree.

(Use large bar-glass.)

This is the same as the Porter Sangaree.

Port Wine Negus.

(Use small bar-glass.)

Take 1 wine-glass of Port wine.
1 tea-spoonful of sugar.

Fill tumbler one-third full with hot water, and grate a little nutmeg on top before serving.

Port Wine Negus.

(General rule for preparing a quantity.)

To every pint of Port wine allow:
1 quart of boiling water.
¼ of a pound of loaf-sugar.
1 lemon.
Grated nutmeg to taste.

Put the wine into a jug, rub some lumps of sugar (equal to one-quarter of a pound) on the lemon rind until all the yellow part of the skin is absorbed, then squeeze the juice and strain it. Add the sugar and lemon-juice to the Port wine, with the grated nutmeg; pour over it the boiling water, cover the jug, and when the beverage has cooled a little, it will be fit for use.

Negus may also be made of Sherry, or any other sweet wine, but it is more usually made of Port.

This is an English beverage, and derives its name from Colonel Negus, who is said to have invented it.

Havelock Tobaccos. Finest Quality.

Soda Negus.

(About one quart.)

Take 1 pint of Port wine.
8 lumps of white loaf sugar.
6 cloves.
Grated nutmeg sufficient to fill a small teaspoon.

Put the above ingredients into a thoroughly clean saucepan, warm and stir them well, but do not suffer the mixture to boil. Pour it into a pitcher or bowl, and upon the warm wine decant a bottle of plain soda-water.

This makes a delicious effervescing drink.

Currant Shrub.

(General rule for preparing).

Take 1 quart of strained currant juice.
1½ pounds of loaf sugar.

Boil it gently eight or ten minutes, skimming it well; take it off, and when lukewarm, add half a gill of brandy to every pint of shrub. Bottle tight.

A little shrub mixed with ice water makes a delicious drink.

Shrub may be made of cherry or raspberry juice by this method, but the quantity of sugar must be reduced.

Brandy Shrub.

(To make three quarts.)

Take 2 quarts of brandy.
1 quart of Sherry.

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2 pounds of loaf-sugar dissolved in sufficient water.
5 lemons.

Peel the rinds of two of the lemons, add the juice of all five, and mix with the brandy. Cover it close for three days; then add the Sherry and sugar, strain through a jelly-bag and bottle.

Rum Shrub.

(To make nearly four gallons,)

Take 3 gallons of best Jamaica rum.
1 quart of orange juice.
1 pint of lemon juice.
6 pounds of powdered sugar dissolved in sufficient water.
3 pints of fresh milk.

Mix together all but the milk, and let them remain closely covered over night. Next day boil the milk; and when cold, add it to the mixture. Filter through a flannel bag lined with blotting paper, and bottle, corking immediately.

Brandy Punch.

(Use large bar-glass.)

Take 1 tea-spoonful of powdered white sugar dissolved in a little water.*
1 tea-spoonful of raspberry syrup.
1 wine-glass of brandy.
½ wine-glass of Jamaica rum.

*The sugar is first dissolved in a little water, because it does not readily dissolve in spirits.

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Juice of half a lemon.
2 slices of orange.
1 piece of pineapple.

Fill the tumbler with shaved ice, shake up thoroughly, and dress the top with berries in season. Serve with a straw.

Brandy and Rum Punch.

(Use large bar-glass.)

Take 1 table-spoonful of powdered white sugar, dissolved in a little water.
1 wine-glass of Santa Cruz rum.
½ wine-glass of brandy.
Juice of half a small lemon.
1 slice of orange (cut in quarters).
1 piece of pineapple.

Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season. Serve with a straw.

Gin Punch.

(Use large bar-glass.)

Take 1 table-spoonful of raspberry syrup.
1 table-spoonful of powdered white sugar, dissolved in a little seltzer water.
1½ wine-glass of Holland gin.
Juice of half a small lemon.
1 slice of orange (cut in quarters).
1 piece of pineapple.
1 or 2 dashes of Maraschino.

Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season.

Havelock Tobaccos. Finest Quality.

Medford Rum Punch.

(Use large bar-glass.)

Take 1 table-spoonful of powdered white sugar dissolved in a little water.

1½ glass of Medford rum.
1 pony-glass of Jamaica rum.
2 or 3 dashes of lemon juice.
1 slice of orange (cut in quarters.)

Fill the tumbler with ice, shake well, and dress the top with sliced lime and berries in season. Serve with a straw.

Santa Cruz Rum Punch.

(Use large bar-glass).

Take 1 table-spoonful of powdered white sugar, dissolved in a little water.

1 wine-glass of Santa Cruz rum.
¼ wine-glass of Jamaica rum.
2 or 3 dashes of lemon juice.
1 slice of orange (cut in quarters).

Fill the tumbler with shaved ice, shake well, and dress the top with sliced lime and berries in season. Serve with a straw.

Hot Irish Whisky Punch.

(Use medium bar-glass).

Take 1 wine-glass of Kirker Greer's Shamrock Irish whisky.

2 wine-glasses of boiling water.
2 lumps of loaf-sugar.

Havelock Tobaccos. Retail price, 6d., 1/- & 1/6 per plug.

*Dissolve the sugar well with one wine-glass of the water, then pour in the whisky, add the balance of the water, and put in a small piece of lemon rind, or a thin slice of lemon. Before using the glass, rince it in hot water.

Hot Scotch Whisky Punch.

(Use medium bar-glass)

Take 1 wine-glass of Greer's Old Vatted Highland whisky.
2 wine-glass of boiling water.
Sugar to taste. (About two lumps of loaf-sugar).

Dissolve the sugar with one wine-glass of the water* then pour in the whisky, add the balance of the water, and put in a small piece of lemon rind or a thin slice of lemon. Before using the glass, rinse it in hot water.

Cold Whisky Punch.†

(Use large bar-glass.)

Take 1 table-spoonful of powdered white sugar dissolved in a little water.
Juice of half a small lemon.
1½ wine-glass of Irish or Scotch whisky.

*Sugar does not readily dissolve in spirits; it is necessary, therefore, in making hot toddy or punch to put in the water before the spirits, or at least sufficient of the water to entirely dissolve the sugar, taking care to warm the glass before pouring boiling water into it.
The best Hot Whisky Punch is made with pulverized rock-candy. This is preferable to sugar, for any hot drink made of whisky or brandy.

†When this beverage is made for a number of persons to be used at table, it ought always to be made with boiling water, and allowed to concoct and cool for a day or two before it is put on the table. In this way, the materials get more intensely amalgamated than *cold* water and *cold* whisky ever get.

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Fill the glass with shaved ice, shake well, and dress the top with two thin slices of lemon, and berries in season. Serve with a straw.

Arrack Punch.

(Use medium bar-glass).

Take 1 table-spoonful of powdered white sugar, dissolved in a little water.
Juice of half a small lemon.
1 pony-glass of Batavia arrack.
1 wine-glass of Jamaica rum.
1 piece of pineapple.

Fill the glass with shaved ice, shake well, and dress the top with berries in season. Serve with a straw.

Milk Punch.

(Use large bar-glass.)

Take one tea-spoonful of fine white sugar.
1 wine-glass of brandy.
½ wine-glass of Santa Cruz rum.
Small lump of ice.

Fill with milk, shake the ingredients well together, strain into a large glass, and grate a little nutmeg on the top.

Hot Milk Punch.

(Use large bar-glass.)

This punch is made the same as the above, with the exception that hot milk is used, and no ice.

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Manhattan Milk Punch.

Same as the foregoing *cold* Milk Punch, with the addition of five drops of Aromatic tincture. (See Index "Aromatic Tincture".)

Egg Milk Punch.

(Use large bar-glass.)

Take 1 tea-spoonful of fine white sugar.
1 wine-glass of brandy.
¼ wine-glass of Santa Cruz rum.
1 egg.
Small lump of ice.

Fill the glass with fresh milk, shake the ingredients well together, and strain into a large glass.

El Dorado Punch.

(Use large bar-glass.)

Take 1 pony of brandy.
½ pony of Jamaica rum.
½ pony Loch Dhu.
1 table-spoonfuls of powdered sugar dissolved in a little water.
A slice of lemon.

Fill the tumbler with fine ice, shake well and ornament with berries or small pieces of orange. Serve with a straw.

Claret Punch.

(Use large bar-glass.)

Take 1 tea-spoonful of fine sugar.
1 slice of lemon

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1 slice of orange (cut in quarters).

Fill the tumbler two-thirds full of shaved ice, then pour in the claret until the glass is full, shake well, and ornament with berries in season. Serve with a straw.

To make a quantity of claret punch, see Index, "*Imperial Punch.*"

Sauterne Punch.

(Use large bar-glass.)

Take a tea-spoonful of fine white sugar.
1 slice of lemon.
1 slice of orange.
1 piece of pineapple.

Fill the tumbler two-thirds full with shaved ice, then pour in the Sauterne until the glass is full, shake well, and dress with berries in season.

Vanilla Punch.

(Use large bar-glass.)

Take 1 table-spoonful of sugar.
1 wine-glass of brandy.
The juice of quarter of a lemon.

Fill the tumbler with shaved ice, shake well, ornament with one or two slices of lemon, and flavor with a few drops of vanilla extract.

This is a delicious drink, and should be imbibed through a glass tube or straw.

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Sherry Punch.

(Use large bar-glass.)

Take 2 wine-glasses of sherry.
1 tea-spoonful of sugar.
1 slice of orange.
1 slice of lemon.

Fill tumbler with shaved ice, shake well, and ornament with berries in season. Serve with a straw.

Orgeat Punch.

(Use large bar-glass.)

Take 1½ tablespoonful of orgeat syrup.
1½ wine-glass of brandy.
Juice of half a lemon.

Fill the tumbler with shaved ice, shake well, ornament with berries in season, and dash Port wine on top. Serve with a straw.

Curaçoa Punch.

(Use large bar-glass.)

Take one table-spoonful of powdered white sugar, dissolved in a little water.
1 wine-glass of brandy.
¼ wine-glass Jamaica rum.
½ pony-glass of Curaçoa.
The juice of half a lemon.

Fill the tumbler with shaved ice, shake well, and ornament with fruits of the season. Serve with a straw.

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Roman Punch.

(Use large bar-glass.)

Take 1 tablespoonful of powdered white sugar, dissolved in a little water.
1 table-spoonful of raspberry syrup.
1 tea-spoonful of Curaçoa.
1 wine-glass of Jamaica rum.
½ wine-glass of brandy.
The juice of half a lemon.

Fill with shaved ice, shake well, dash with Port wine, and ornament with fruits in season. Serve with a straw.

Punch Grassot.

(The following recipe was given by M. Grassot, the eminent French custodian of the *Palais Royal*, to Mr. Howard Paul, the celebrated "Entertainer," when performing in Paris.)

(Use a large goblet.)

Take 1 wine-glass of brandy.
1 tea-spoonful of Curaçoa.
1 drop of acetic acid.
2 tea-spoonfuls of simple syrup.
1 tea-spoonful of strawberry syrup.
¼ of a pint of water.
Half a small lemon, sliced.

Mix, serve up with ice, in large goblet, and, if possible, garnish the top with a slice of peach or apricot. In cold weather this punch is admirable served hot.

Maraschino Punch.

(Use large bar-glass.)

Take 1 tea-spoonful of powdered sugar, dissolved in a little water.

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1 wine-glass of brandy.
2 dashes of Arrack.
½ pony-glass of Maraschino.
The juice of half a small lemon.

Fill the tumbler with shaved ice, shake well, ornament with fruit and berries in season, and serve with a straw.

Champagne Punch.

(One quart of punch.)

Take 1 quart bottle of Champagne wine.
3 table-spoonfuls of sugar.
1 orange sliced.
The juice of a lemon.
2 slices of pineapple (cut in small pieces).
1 wine-glass of raspberry or strawberry syrup,

Ornament with fruits in season, and serve in Champagne goblets.

This can be made in any quantity by observing the proportions of the ingredients as given above. Four bottles of wine make a gallon, and a gallon is generally sufficient for fifteen persons in a mixed party.

Imperial Brandy Punch.

(For a party of twenty.)

Take 1 gallon of water.
3 quarts of brandy.
1 pint of Jamaica rum.
1½ pounds of white sugar.
Juice of 6 lemons.

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3 oranges sliced.
1 pineapple, pared, and cut up.
1 gill of Curaçoa.
2 gills of raspberry syrup.
Ice, and add berries in season.

Mix the materials well together in a large bowl, and you have a splendid punch.

If not sweet enough, add more sugar.

Hot Brandy and Rum Punch.

(For a party of fifteen.)

Take 1 quart of Jamaica rum.
1 quart of Cognac brandy.
1 pound of white loaf-sugar.
4 lemons.
3 quarts of boiling water.
1 tea-spoonful of nutmeg.

Rub the sugar over the lemons until it has absorbed all the yellow part of the skins, then put the sugar into a punch-bowl; add the ingredients well together, pour over them the boiling water, stir well together; add the rum, brandy, and nutmeg; mix thoroughly, and the punch will be ready to serve.

It is very important, in making good punch, that all the ingredients are thoroughly incorporated; and to insure success, the process of mixing must be diligently attended to.

Allow a quart for four persons; but this information must be taken *cum grano salis;* for the capabilities of persons for this kind of beverage are generally supposed to vary considerably.

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Imperial Punch.

(One quart of punch.)

Take 1 bottle of claret.
1 bottle of soda-water.
4 table-spoonfuls of powdered white sugar dissolved in a little of the soda-water.
¼ tea-spoonful of grated nutmeg.
1 liqueur-glass of Maraschino.
About half pound of ice.
3 or 4 slices of cucumber rind.

Put all the ingredients into a pitcher and mix well.

Thirty-Second Regiment or Victoria Punch.

(For a party of twenty.)

(Recipe from the late William H. Herbert, Esq.)

Take 6 lemons, in slices.
½ gallon of brandy.
½ gallon of Jamaica rum.
1 pound of white sugar.
1¾ quart of water.
1 pint of boiling milk.

Steep the lemons for twenty-four hours in the brandy and rum; then add the sugar, water and milk, and when well mixed, strain through a jelly-bag.

This punch may be bottled, and used afterwards hot or cold.

Half the above quantity, or even less, made be made, as the recipe is for a party of twenty.

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La Patria Punch.

(For a party of ten.)

(From a recipe in the possession of H. P. Leland, Esq.)

Take 3 bottles of champagne, iced.
1 bottle of Cognac brandy.
4 oranges.
1 pineapple.

Slice the oranges and pine-apples in a bowl, pour the Cognac over them, and let them steep for a couple of hours, then pour in the champagne and serve immediately.

Non-Such Punch.

(For Bottling.)

Take 6 bottles of claret.
6 bottles of soda-water.
1 bottle of brandy.
1 bottle of sherry.
½ pint of green tea.
Juice of 3 lemons.
½ of a pineapple cut up in small pieces.

Sweeten with white sugar to taste. Strain and bottle immediately. Keep for one month before using. Ice before serving.

Canadian Punch.

(For a small party.)

Take 2 quarts of rye whisky.
1 pint of Jamaica rum.
6 lemons, sliced.

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1 pineapple, sliced.
4 quarts of water.
Sweeten to taste, and ice before serving.

Tip-top Brandy.

(For a party of five.)

Take 1 bottle of champagne.
2 bottles of soda-water.
1 liqueur glass of Curaçoa.
2 table-spoonfuls of powdered sugar.
1 slice of pineapple, cut up.

Put all the ingredients together in a small punch-bowl, mix well, ice and serve in champagne goblets.

Bimbo Punch.

Take 1 quart of brandy.
1 gill of arrack.
6 lemons.
1 pound of loaf-sugar.
1 quart of boiling water.

Cut the lemons into thin slices, and steep them in the brandy for six hours. Remove the lemons without squeezing them. Dissolve the sugar in the water, and add it while hot to the brandy and arrack. Then let it cool. Ice and serve.

Cold Ruby Punch.

Take 1 quart of Batavia arrack.
1 quart of Port wine.
3 pints of green tea.

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1 pound of loaf-sugar.
Juice of 6 lemons.
½ of a pineapple cut in small pieces.

Dissolve the sugar in the tea, add the other materials. Serve iced.

Arrack Punch.

(Three tumblers of punch.)

Take 2 wine-glasses of Batavia arrack (old)
3 wine-glasses of Jamaica rum.

Sweeten to taste with loaf-sugar dissolved in hot water.

Lemons and limes are also matter of palate, but two lemons are enough for the above quantity; put then an equal quantity of water—*i.e.*, not five but *six* glasses to allow for the lemon juice, and you have three very pretty tumblers of punch.

Nuremburg Punch.

Take ½ pound of loaf-sugar.
2 or 3 large oranges.
1 quart of boiling water.
½ quart of Batavia arrack.
1 bottle French red wine.

Pare off a portion of the orange peel very thin. Press the juice of the oranges through muslin into the sugar; add the previously pared peel. Pour on them the water (boiling) and the arrack; add the wine, hot but not boiling, and stir together.

White wine may be substituted for the red, but the latter is considered better for the purpose.

This is an excellent punch when cold, and will improve with age.

Havelock Tobaccos. Retail Price, 6d., 1/- & 1/6 per plug.

United Service Punch.

Take ½ pint of arrack.
1 pint of Jamaica rum.
½ pound of loaf-sugar.
3 pints of hot tea.
6 lemons.

Rub off the peel of four of the lemons with some of the sugar. Dissolve the sugar in the tea; add the juice of all the lemons, and the arrack. Serve cold.

Pineapple Punch.

(For a party of ten.)

Take 4 bottles of champagne.
1 pint of Jamaica rum.
1 pint of brandy.
1 gill of Curaçoa.
Juice of four lemons.
2 pineapples sliced.

Sweeten to taste with pulverised white sugar.

Put the pineapple with quarter of a pound of sugar in a glass bowl, and let them stand until the sugar is well soaked in the pineapple, then add all the other ingredients, except the champagne.

Let this mixture stand in ice for about an hour, then add the Champagne, and ornament with sliced orange, and other fruits in season.

Serve in Champagne glasses.

Pineapple punch is sometimes made by adding sliced pineapple to brandy punch.

Havelock Tobaccos. Dark and Aromatic.

Royal Punch.

(For a small party.)

Take 1 pint of hot green tea.
½ pint of brandy.
½ pint of Jamaica rum.
1 wine-glass of Curaçoa.
1 wine-glass of arrack.
Juice of two limes.
A slice of lemon.
White sugar to taste.
1 gill of warm calf's-foot jelly.

To be drunk as hot as possible.

This is a composition worthy of a king, and the materials are admirably blended; the inebriating effects of the spirits being deadened by the tea, whilst the jelly softens the mixture, and destroys the acrimony of the acid and sugar.

The whites of a couple of eggs well beat up to a froth, may be substituted for the jelly where that is not at hand.

If the punch is too strong, add more green tea to taste.

Century Club Punch.

Take 1 pint of old Santa Cruz rum.
1 pint of old Jamaica rum.
5 pints of water.

With the addition of lemon juice and sugar to suit the taste, this makes a nice punch.

The precise portions of spirit and water, or even of the acidity and sweetness, can have no general rule, as scarcely two persons make punch alike.

Havelock Tobaccos. Finest Quality.

California Milk Punch.

(For Bottling.)

Take the juice of four lemons.
The rind of two lemons.
½ pound of white sugar, dissolved in just sufficient hot water.
1 pineapple, peeled, sliced and pounded.
6 cloves.
20 coriander seeds.
1 small stick of cinnamon.
1 pint of brandy.
1 pint of Jamaica rum.
1 gill of Batavia arrack.
1 cup of strong green tea.
1 quart of boiling water.
1 quart of hot milk.

Put all the materials in a clean demijohn, the boiling water to be added last; cork this down to prevent evaporation, and allow the ingredients to steep for at least six hours; then add the hot milk and the juice of two more lemons; mix, and filter through a jelly-bag; and when the punch has passed bright put it away in tight-corked bottles.

This punch is intended to be iced for drinking.

If intended for present use filtering is not necessary.

English Milk Punch.

(To make six bottles.)

Take 2 quarts of water.
1 quart of milk.
1 quart of old Jamaica rum.
2 quarts of French brandy.

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Add the milk to the water. Mix the spirits, and pour them into the milk, stiring the mixture for a short time. Let it stand for an hour, then filter through blotting-paper into bottles. This would be sufficient for six bottles. If, after filtering, the punch is not clear, the addition of a small portion of isinglass to each bottle will clarify it.

Oxford Punch.

(The Punch patronized by the Students of the University of Oxford.)

Take 1 pint of Cognac brandy.
1 pint of old Jamaica rum.
1 quart of orange shrub.
½ pint of sherry.
1 bottle of Capillaire (*see* Index).
2 quarts of boiling water.
6 glasses of calf's-foot jelly.
6 lemons.
4 sweet oranges.
Sufficient loaf-sugar, dissolved in some of the hot water.

Rub the rinds of three lemons with sugar to extract the essential oil. Cut the peel very fine off two more lemons and two of the oranges. Press out the juice of all the oranges and lemons. Place the whole, with the jelly, in a jug and stir well. Pour on the water, and let it stand for twenty minutes. Strain through a fine sieve into a large bowl; add the capillaire, spirits, shrub, and wine, stirring well.

Havelock Tobaccos. Dark and Aromatic.

Punch a la Romaine.

(For a party of fifteen.)

Take 1 bottle of rum.
1 bottle of wine.
10 lemons.
2 sweet oranges.
2 pounds of powdered sugar.
10 eggs.

Dissolve the sugar in the juice of the lemons and oranges, adding the thin rind of one orange; strain through a sieve into a bowl, and add by degrees the white of the eggs beaten to a froth. Place the bowl on ice for a while, then stir in briskly the rum and the wine.

Duke of Norfolk Punch.

(For Bottling.)

Take 2 quarts of brandy.
1 quart of white wine.
1 quart of milk.
1¼ pound of sugar.
6 lemons.
3 oranges.

Pare off the peel of the oranges and lemons very thin; put the peel and all the juice into a vessel with a close-fitting lid. Pour on the brandy, wine and milk, and add the sugar after having dissolved it in sufficient water. Mix well, and cover close for twenty-four hours. Strain until clear, and bottle.

Havelock Tobaccos. Finest Quality.

Tea Punch.

(Use heated metal bowl.)

Take ½ pint of good brandy.
½ pint of rum.
¼ pound of loaf sugar, dissolved in water.
1 ounce of best green tea.
1 quart of boiling water.
1 large lemon.

Infuse the tea in the water. Warm a silver or other metal bowl until quite hot; place in it the brandy, rum, sugar, and the juice of the lemon. The oil of the lemon peel should be first obtained by rubbing with a few lumps of the sugar. Set the contents of the bowl on fire; and while flaming, pour in the tea gradually, stirring with a ladle. It will continue to burn for some time, and should be ladled into glasses while in that condition. A heated metal bowl will cause the punch to burn longer than if a china bowl is used.

Punch a la Ford.

(For bottling.)

(A recipe from Benson E. Hill, Esq., author of "*The Epicure's Almanac.*")

Take 3 dozen lemons.
2 pounds of loaf-sugar.
1 pint of Cognac.
1 pint of old Jamaica rum.

The lemons should have smooth rinds. Peel the yellow rinds off quite thin with a sharp knife, place them in an earthen vessel; add the sugar, and stir thoroughly for nearly half an hour with a flat piece of wood, to extract the essential oil. Pour boiling water on, and stir until the sugar is completely dissolved.

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Cut and squeeze the lemons, straining the juice from the pips. Place the pips in a jug and pour boiling water upon them to obtain the mucilage in which they are enveloped.

Pour one-half of the lemon juice into the syrup, strain the water from the pips, and add it also to the syrup, taking care also that the syrup is not too watery. Next, add more sugar or more lemon juice, to make the mixture according to the taste. Lastly add and stir in the above amount of spirits to every three quarts of the lemonade, and bottle.

This punch improves by age if kept in a cool cellar.

Punch Jelly.

Take 1 quart of Punch à la Ford.
3 ounces of isinglass.
½ pint of water.

Dissolve the isinglass in the water, boiling ; add it while hot to the punch, and then pour into jelly-moulds, taking care they are not disturbed until the jelly is completely set.

In a similar manner, orange, lemon, or calf's-foot jelly can be converted into punch jelly, by using Punch à la Ford, prepared with less lemon juice.

Punch Jelly is a very insinuating and deceptive refreshment, because its strength is not appreciated when partaking of it, and it must therefore be indulged in with becoming moderation.

Havelock Tobaccos. Dark and Aromatic.

Dry Punch.

(For bottling.)

(From a recipe by *Santina*, the celebrated Spanish caterer.)

Take 1½ pound of loaf-sugar, dissolved in sufficient water.

2 gallons of brandy.
1 gallon of water.
½ gallon of strong green tea.
1 pint of Jamaica rum.
½ pint of Curaçoa.
Juice of six lemons.

Mix thoroughly and strain, as described in the recipe for "*Punch à la Ford*," adding more sugar and lemon juice, if to taste. Bottle, and keep on ice for three or four days, and the punch will be ready for use, but the longer it stands, the better it gets.

Regent's Punch.

(Use punch bowl.)

Take 1½ pint of strong green tea (hot).
1½ pint of lemon juice.
1½ pint of Capillaire.
1 pint of Jamaica rum.
1 pint of brandy.
1 pint of Batavia arrack.
1 pint of Curaçoa.
1 bottle of Champagne.
1 pineapple, sliced.
2 oranges, sliced.

Mix the ingredients well together in a punch-bowl, and add the wine and ice just before serving.

Havelock Tobaccos. Finest Quality.

Nectar Punch.

Take 4½ pints of rum.
2 quarts of milk, boiling hot.
2 quarts of cold water.
2½ pounds of loaf-sugar.
15 lemons.
1 nutmeg.

Cut off the peel of the lemons very thin and infuse them for forty-eight hours with a pint and a half of the rum. Add to the infusion the water, the juice of the lemons, the milk, and the nutmeg grated; let it all stand for twenty-four hours, covered close; then add the sugar, strain through flannel, and bottle for use. It is ready to use at any time.

Orange Punch.

Take ¾ pint of rum.
¾ pint of brandy.
½ pint of porter.
3½ pints of boiling water.
¾ pound of loaf-sugar.
4 oranges.

Infuse the peel of two and the juice of four oranges with the sugar, in the water for half an hour; strain, and add the porter, rum and brandy. Sugar may be added, if it be desired sweeter. A liqueur-glass of Curaçoa, Noyeau, or Maraschino is considered an improvement.

Instead of using both rum and brandy, one-and-a-half pints of either alone will answer.

This is also an excellent recipe for LEMON PUNCH by substituting lemons for oranges.

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Wedding Punch.

Take ½ pint of pineapple juice.
1 pint of lemon juice.
1 bottle of claret or Port wine.
½ pound of sugar.
½ pint of boiling water.
6 grains of vanilla.
1 grain of ambergris.
1 pint of strong brandy.

Rub the vanilla and ambergris with the sugar in the brandy thoroughly; let it stand in a corked bottle for a few hours, shaking occasionally. Then add the lemon juice, pineapple juice and wine; filter through flannel, and lastly, add the syrup.

West Indian Punch.

This is made in the same manner as Brandy Punch (*see* page 51) by adding to each glass a small piece of preserved ginger, and a little of the syrup.

Barbadoes Punch.

Barbadoes Punch is prepared by adding to each glass of Brandy Punch (*see* page 51) one tea-spoonful of guava jelly.

Apple Punch.

In a china bowl lay alternate layers of sliced apples and lemons, each layer being thickly strewed with powdered sugar, until the bowl is about half filled; then pour a bottle of claret over the fruit and let it stand six hours. Pour it through a muslin bag, and it is ready for use.

Havelock Tobaccos. Dark and Aromatic.

Ale Punch.

Take 1 quart of mild ale.
1 glass of white wine.
1 glass of brandy.
1 glass of Capillaire.
1 lemon.

Mix the ale, wine, brandy and Capillaire together with the juice of the lemon and a portion of the peel pared very thin. Grate nutmeg on the top, and add a bit of toasted bread.

Hot English Rum Flip.

(One quart.)

Take 1 quart of ale.
1 gill of old rum.
4 raw fresh eggs.
4 ounces of moist sugar.
1 tea-spoonful of grated nutmeg (or ginger).

Heat the ale in a saucepan; beat up the eggs and sugar, add the nutmeg and rum, and put it all in a pitcher. When the ale is near to a boil, put it in another pitcher, pour it very gradually in the pitcher containing the eggs, &c., stirring all the while very briskly to prevent the eggs from curdling, then pour the contents of the two pitchers from one to the other until the mixture is as smooth as cream.

Hot English Ale Flip.

(One quart.)

This is prepared in the same manner as Rum Flip omitting the rum, and the whites of two of the eggs.

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Sherry and Bitters.

(Use Sherry wine-glass.)

Take 1 dash of bitters, twist the glass around so that the bitters will cover the whole surface of the glass. Fill with sherry wine, and serve.

Sherry and Egg.

(Use small bar-glass.)

Pour in about one wine-glass of Sherry. Then break in the glass one fresh egg.

Sherry and Ice.

(Use small bar-glass.)

Put in the glass two or three small lumps of ice. Hand the decanter of wine to the customer.

Brandy Straight.

(Use small bar-glass.)

In serving this drink you simply put a piece of ice in a tumbler, and hand it to your customer, with the bottle of brandy, and a separate glass of ice water.

WHISKY STRAIGHT and GIN STRAIGHT are served in the same manner.

Pony Brandy.

(Use large bar-glass.)

Take 1 pony-glass of brandy, (best.)

Pour it into the glass, and serve with some ice-water in a separate glass.

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Some bar-tenders have a fancy way of serving this drink. It is done thus :—

Fill to the brim a pony-glass of brandy, cover it with the bar-glass, then press both glasses tightly together and turn them over quickly, so that the pony-glass will remain upside down in the bar-glass, without a drop of the brandy escaping.

Brandy and Soda.

(Use large soda-water glass.)

Take 1 wine-glass of brandy.
2 or three small lumps of ice.
Fill up the glass with a bottle of plain soda-water.
This is sometimes called STONE WALL.

Rhine Wine and Seltzer Water.

(Use large bar-glass.)

Pour in Rhine wine until the glass is half full.
Add two small lumps of ice.
Fill the glass with Seltzer water.

Brandy and Gum.

(Use small bar-glass.)

Take 2 dashes of gum syrup.
1 small lump of ice.

Hand the bottle to the customer and let him help himself.

Serve ice water in a separate glass.

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Shandy Gaff.

(Use large bar-glass, or mug.)

Fill the glass half full of Ale, and the remaining half with Irish ginger ale.

In England, where this drink had its origin, it is made with Bass' ale, and ginger ale, half and half.

"Arf and Arf."

(Use metal or stone bar-mug.)

Mix porter or Stout, with Ale in equal quantities, or in proportions to suit the taste.

This is the English method, and usually, "draw it mild, Mary, the ale first."

Rock and Rye.

(Use small bar-glass.)

Take 1 table-spoonful of rock-candy syrup.
1 wine glass of Loch Dhu whisky.

Stir them together thoroughly, and serve.

This is often prescribed for a cold.

Stone Fence.

(Use large bar-glass.)

Take 1 wine-glass of Kirker Greer's Shamrock whisky.
2 or 3 small lumps of ice.

Fill up the glass with sweet cider.

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"Jerry Thomas'" own Decanter Bitters.

(Bottle and serve in pony-glass.)

Take ¼ pound of raisins.
2 ounces of cinnamon.
1 ounce of snake-root.
1 lemon and 1 orange cut in slices.
1 ounce of cloves.
1 ounce of allspice.
Fill decanter with Santa Cruz rum.
As fast as the bitters is used fill up again with rum.

Burnt Brandy and Peach.

(Use small bar-glass.)

Take 1 wine-glass of Cognac } burnt in a saucer or
2 lumps of white sugar } plate.
Place the dried fruit in a glass and pour the liquid over them.
This drink is very popular in the Southern States, where it is sometimes used as a cure for diarrhœa.

TEMPERANCE DRINKS.

Milk and Seltzer.

(Use large soda-glass.)

Fill the glass half full of milk, and the remaining half with Seltzer water.

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Saratoga Cooler.

(Use large bar-glass.)

Take 1 tea-spoonful of powdered white sugar.
Juice of half a lemon.
1 bottle of ginger ale.
2 small lumps of ice.

Stir well and remove the ice before serving.

Plain Lemonade.

(Use large bar-glass.)

Take the juice of half a large lemon.
1½ table-spoonful sugar.
2 or 3 pieces of orange.

Fill the tumbler one-half full with shaved ice, the balance with water; dash with raspberry syrup, ornament with fruits in season, and serve with straws.

Soda Lemonade.

(Use large soda-glass.)

Take 1½ table-spoonful of powdered white sugar.
Juice of half a lemon.
1 bottle of plain soda-water.
2 or 3 small lumps of ice.

Stir up well, and remove the ice before serving.

SELTZER LEMONADE may be made by substituting Seltzer water for the soda.

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Egg Lemonade.

(Use large bar-glass.)

Take 1 large table-spoonful of pulverised white sugar.
Juice of half a lemon.
1 fresh egg.
2 or 3 small lumps of ice.

Shake up thoroughly, strain into a soda-water glass and fill up the glass with soda or Seltzer water. Ornament with berries.

Fine Lemonade for Parties.

(One gallon.)

Take the rind of 8 lemons.
Juice of 12 lemons.
2 pounds of loaf-sugar.
1 gallon of boiling water.

Rub the rinds of the eight lemons on the sugar until it has absorbed all the oil from them, and put it with the remainder of the sugar into a jug; add the lemon juice (but no pips), and pour over the whole the boiling water.

When the sugar is dissolved, strain the lemonade through a piece of muslin, and, when cool, it will be ready for use.

The lemonade will be much improved by having the whites of four eggs beaten up with it.

A larger or smaller quantity of this lemonade may be made by increasing or diminishing the quantity of the ingredients used.

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Soda Cocktail.

(Use large soda-glass.)

Take 1 tea-spoonful of powdered white sugar.
2 dashes Angostura bitters.
1 bottle of plain soda.
3 or 4 small lumps of ice.

Pour the soda-water upon the other ingredients, stir well with a spoon, then remove the ice, and serve.

SYRUPS, ESSENCES, TINCTURES, COLORINGS, &c.

These preparations consist of ingredients used in the following recipes for making Prepared Punches, Cocktails, etc.

Plain Syrup,

Take 1½ pounds of loaf-sugar.
½ gallon of water.
The white of 1 egg.

Boil until dissolved, and filter through flannel.

Gum Syrup.

Take 14 pounds of loaf-sugar.
1 gallon of water.

Boil together for five minutes, and add water to make up to two gallons.

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Lemon Syrup.

Take 5 gallons of gum syrup.
4 ounces of tartaric acid.
1 ounce of oil of lemon.
1 pint of alcohol.

Cut the oil of lemon in the alcohol, add the tartaric acid, and mix thoroughly with the syrup.

Essence of Lemon.

Take 1 ounce of oil of lemon.
1 quart of alcohol (95 per cent.)
½ pint of water.
1½ ounces of citric acid.

Grind the citric acid to a powder in a porcelain mortar; dissolve it in the water. Then cut the oil of lemon in the alcohol, and add the acid water.

Essence of Cognac.

Take 1 ounce of oil of cognac.
½ gallon of spirits (95 per cent.)
1 gallon of spirits (70 per cent.)
2 ounces of strong ammonia.
1 pound of fine black tea.
2 pounds of prunes.

Dissolve the oil of cognac in the 95 per cent. spirits; cork it tightly in a bottle and let it stand three days, frequently shaking it, then add the ammonia.

Mash the prunes (breaking the kernels) and put them with the tea and the 70 per cent. spirits into a stone jar of 3 gallons capacity; cover closely, and let it stand for eight days.

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Filter the liquor, and add it to the solution of oil and ammonia. Bottle for use.

This quantity is sufficient for flavoring 100 gallons of brandy.

Solferino Coloring.

Take 1 ounce of solferino.
1 gallon of alcohol (95 per cent.)

Put them in a bottle, shake well, and in 24 hours it will be ready for use.

Caramel.

Take 7 pounds of loaf-sugar.
1 pint of water.

Crush and dissolve the sugar in the water; boil it in a 5-gallon copper kettle, stirring occasionally, until it gets brown; when it begins to burn, reduce the fire; let it burn until the smoke becomes offensive to the eyes; then try it by dipping a rod into it, and letting a few drops fall into a glass of cold water; if it settles at the bottom and crystallizes, so that it will crack, it is done. Then take about half gallon luke-warm water, and pour it in by degrees, stirring all the time. When thoroughly mixed, filter it while hot through a coarse flannel filter.

Tincture of Orange Peel.

Take 1 pound of dried orange peel (ground).
1 gallon of spirits (95 per cent.)

Place them in a closely corked vessel for 10 days. Strain and bottle for use.

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Tincture of Lemon Peel.

Cut into small chips the peel of 12 large lemons. Place it in a glass jar and pour over it 1 gallon spirits, 70 per cent. Let it stand until the lemon peel has all sunk to the bottom of the liquor. It is then ready for use without either filtering or straining.

Tincture of Cloves.

Take 1 pound of ground cloves; warm them over a fire until quite hot; put them quickly into a jar, pour on them 1 gallon 95 per cent. alcohol, cover them air-tight, and let them stand for 10 days. Draw off into bottles and cork close.

Tincture of Cinnamon.

Place 2 pounds of ground cinnamon into a jar with 1 gallon 95 per cent. alcohol, closely covered. At the end of 8 days strain the liquor clear; wash the sediment with 1 quart proof spirits; strain it; mix the two liquors together, and filter through blotting paper.

Tincture of Allspice.

This is prepared in the same manner as tincture of cinnamon, using ground allspice instead of cinnamon.

Tincture of Gentian.

This is made with ground gentian in the same manner as for tincture of cloves.

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Capillaire.

Take 1 pint of clarified syrup.
1 wine-glass of Curaçoa.

Shake well together and bottle. A tea-spoonful in cold water makes a pleasant *eau sucré*.

Capillaire.

Take 14 pounds of loaf-sugar.
2 quarts of water.
2 eggs.

Dissolve the sugar in the water, and let them simmer; when milk-warm add the white of the eggs well beaten; simmer again and skim well. When cold flavor with orange-flower water or bitter almonds, whichever may be preferred.

Ratafia.

Every liqueur made by infusion is thus called. When the spirit has imbibed thoroughly the flavor and color of the fruit steeped in it, the infusion is drawn off and sugar added; then filtered and bottled.

Aromatic Tincture.

Take 1 ounce of ginger.
1 ounce of cinnamon.
1 ounce of orange peel.
½ ounce of valerian.
2 quarts of alcohol.

Macerate the ingredients in the alcohol in a close vessel for fourteen days, then filter through filtering

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paper. This is sometimes employed to give a flavor to milk punch, but it must be used with precaution.

Ten drops are sufficient for a pint of punch.

PREPARED PUNCH AND PUNCH ESSENCES.

A glass of punch, with all the *et c teras*, is an excellent thing; the main difficulty about it is that, outside of a well-appointed bar-room, the necessary ingredients are not usually found ready to hand at the moment when they are indispensable; and, even under the most favorable circumstances, it is not every one that knows the precise proportions and happy blending of flavors that constitute a perfect glass of punch.

The enlightenment of the present day is full of short-cuts to comfort, and all the impediments in the way of enjoying a social glass of punch, compounded according to the latest discoveries of the art, are obviated by having a bottle of the desired nectar in a concentrated essence form, ready brewed in exact proportions, and nothing needed but a moderate supply of hot or cold water,, or ice, to adjust it to the correct strength and temperature, and a glass to receive the welcome libation.

The following recipes for concocting the latest and most improved varieties of punch are intended for bottling for ready use.

Directions for preparing such ingredients as are of a compound nature will be found in the preceding pages.

Havelock Tobaccos. Dark and Aromatic.

Essence of Roman Punch for Bottling.

Take 1 quart of boiling syrup.
1 quart of brandy.
1 quart of Jamaica rum.
21 eggs.
1 lemon.

Beat the eggs to a froth with the juice of the lemon; stir in the liquors; filter through felt or close flannel, and add the syrup. Bottle for use.

A little of this syrup in a tumbler two-thirds full of shaved ice, and well shaken, makes a delicious beverage.

Essence of Brandy Punch for Bottling.

Take 5 gallons of strong brandy.
3 gallons of plain syrup.
½ pint tincture of lemon peel.
½ pint tincture of orange peel.
3 ounces tincture of all-spice.
½ wine-glass tincture of cloves.

Mix the tinctures with the brandy, and add the syrup.

Essence of Scotch Whisky Punch.

Take 4½ gallons of Greer's Old Vatted Highland whisky.
3 gallons of plain syrup.
½ pint tincture of lemon peel.
½ pint tincture of orange peel.
3 ounces tincture of all-spice.
5 dessert-spoonfuls tincture of cloves.

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Mix the tinctures thoroughly with the whisky, and then add the syrup.

The essence of rum punch may be made by substituting Jamaica or Santa Cruz rum for the whisky.

Essence of Rum Punch for Bottling.

Take 1½ gallons of high-flavoured Jamaica rum.
3 gallons of spirits (70 per cent.)
3 gallons of plain syrup.
½ pint of tincture of lemon peel.
¼ pint of raspberry juice.
¼ pint of caramel.

Mix the whole together, and run it through a flannel bag. Some add a dessert-spoonful each of tincture of cloves and tincture of cinnamon.

Punch thus prepared may be used either as a hot or cold drink; by mixing it half and half with boiling or cold water, or by pouring the punch into a tumbler filled with cracked ice. It makes a pleasant and refreshing drink.

Essence of Arrack Punch for Bottling.

Take 1½ gallon of Batavia arrack.
3 gallons of spirits (70 per cent.).
3 gallons of plain syrup.
½ pint of tincture of lemon peel.

Mix all together, and it is ready for immediate use.

Essence of Wine Punch for Bottling.

Take 5 gallons of Port or Marseilles wine.
1½ gallon of spirits (70 per cent.))
3 gallons of plain syrup.
3 ounces of tartaric acid.
3 ounces of tincture of allspice.

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First dissolve the tartaric acid in a portion of the spirits: mix that with the remainder of the spirits, and add the other ingredients.

Essence of Claret Wine Punch for Bottling.

Take 5 gallons of claret wine.
2½ gallons of spirits (70 per cent.)
3 gallons of plain syrup.
1 pint of tincture of lemon peel.
½ pint of raspberry juice.
1 ounce of tartaric acid.
1½ ounce of tincture of cloves.
1½ ounce of tincture of cinnamon.

First dissolve the tartaric acid in a small portion of the spirits. Mix the tinctures with the remainder of the spirits. Pour the two mixtures together, and add the remaining ingredients.

Essence of Regent Punch for Bottling.

Take 1 gallon of pure Cognac.
1 gallon of pure Jamaica rum.
6 pounds of loaf-sugar.
3 gallons of water.
1 ounce of green tea.
30 lemons.
7 oranges.
9 drachms of ground cinnamon.
½ drachm of ground cloves.
1 drachm of ground vanilla.

Macerate the peel of 7 lemons and 7 oranges in the Cognac and rum for 24 hours. Boil the sugar in the water; skim and add the tea. When cool, mix with the liquor, and add the juice of the 30 lemons and 7 oranges. Filter and bottle for use.

Havelock Tobaccos. Dark and Aromatic.

PREPARED COCKTAILS FOR BOTTLING.

Brandy Cocktail for Bottling.

Take 5 gallons of strong brandy.
2 gallons of water.
1 quart of Stoughton's Bitters.
1 quart of gum syrup.
1 bottle of Curaçoa.
Mix thoroughly, and filter through Canton flannel.

Gin Cocktail for Bottling.

Take 5 gallons of gin.
2 gallons of water.
1 quart of gum syrup.
2 ounces of tincture of orange peel.
7 ounces of tincture of gentian.
½ ounce of tincture of cardamoms.
½ ounce of tincture of lemon peel.
Mix them together, and give the desired color with Solferino and caramel, in equal proportions.

Whisky Cocktail for Bottling.

Take 5 gallons of Kirker Greer's Loch Dhu.
2 gallons of water.
1 quart of gum syrup.
2 ounces of tincture of orange peel.
1 ounce of tincture of lemon peel.
1 ounce of tincture of gentian.
½ ounce of tincture of cardamoms.
Mix these ingredients thoroughly, and color with Solferino and caramel, in equal proportions.

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